



RIEVOLUTION 2026 Catering Menu

Thank you for considering Revolution American Bistro for your event.

This Catering Menu is a guide. Every menu, buffet, and option can be changed to suit your needs.

Catering and General Event Information

- All Food and Beverage subject to a 20% gratuity and Rhode Island 8% Sales Tax.
- We accept Cash, Check, Visa, Mastercard, Discover and American Express.
- A 30% deposit is required to reserve the date. Balance due prior to event start time.
- Final Food, Beverage & set-up details required (7) days prior to event.
- A final guaranteed guest count is required seven (7) business days before your event to ensure proper purchasing and staffing. If attendance is lower, payment is still based on the guaranteed number. If additional guests arrive, we will accommodate as possible, and charges will reflect the actual attendance.
- Chef/Attendant Fees applied where applicable



Grilled Vegetable Antipasto Display \$15 pp (min 40 ppl)

Add Charcuterie or Kendall Brook smoked Salmon (+5 pp)

This Antipasto is elegantly presented on custom butcher blocks, garnished with whole vegetables, fresh herbs, baguettes, bottles of wine, & more.

Includes: marinated grilled asparagus, grilled zucchini, summer squash, Bermuda onion, marinated tomatoes, grilled button mushrooms, marinated feta cheese, assorted cubed cheeses, pasta salad, country olives, hummus, grapes, assorted breads and crackers, mixed young lettuces, mixed fresh berries.

Raw Bar-served with appropriate condiments | minimum 50 pieces per item

Shucker/ attendant/upon request	\$40 per hour	Oysters on the ½ shell	\$3
Jumbo Shrimp Cocktail	\$4	Littlenecks on the ½ shell	\$2.50
Large Shrimp Cocktail	\$3	Chowder and Clam cake Shooters	\$5 pp

Premium hors d'Ouevres | per 50 pieces

Crispy Prosciutto Cheese Toasts with Goat Cheese, Thyme, & Lemon Zest	\$80	Our Famous Wings	\$75
Garlic-Herb & Cracker Stuffed Mushrooms	\$80	Pork Potstickers	\$80
Tomato Basil Bruschetta	\$80	Vegetable Spring Rolls	\$80
Sweet and Sour Pork Satay	\$80	Mini Spanakopita Triangles	\$80
Scallops wrapped in Bacon	\$100	Teriyaki Beef Skewers	\$100
Mini Chicken Quesadillas,	\$80	Bacon-Wrapped Day boat Scallops	\$150
Mini Shrimp Quesadillas	\$90	Silver-Dollar Crab Cakes	\$125
Sweet and Spicy Chicken Skewers	\$90	Smoked Salmon Canapés	\$150
Vegetable Goat Cheese Canapés	\$80	Crab Stuffed Jumbo Mushrooms	\$125

Crostini | per 25 pieces

Beef Tenderloin Crostini	\$75	White Bean Pesto w/ Baby Spinach	\$50
roasted red peppers, horseradish sauce		Olive Tapenade w/ Shaved Grana	\$50
Grilled Vegetable/Goat Cheese	\$50	Caprese	\$50

Reception Trays | per 25 pieces

Crudit� trays-served with bleu cheese and chive sour cream dips	\$7 pp
Domestic Cheese Trays - Cheddar, Smoked Gouda, Pepper-jack	\$9 pp
Imported Cheese Trays - Reggiano, Havarti, Gorgonzola	\$11 pp

Hot Buffet Dinner Options

Signature Dinner Buffet - Your choice of two hot entr es \$36 pp

Premier Dinner Buffet - Your choice of three hot entr es \$42 pp

All buffet dinners come complete with warmed rolls & butter, garden tossed salad, potato, rice, or pasta, & vegetable, choice of dessert and freshly brewed coffee.

Chicken Marsala	Pasta with Sausage
Sausage, Peppers & Potatoes	Eggplant Parmesan
Baked French Onion Meatloaf	Broccoli & Olive Aglio Y Olio (vegan)
Country Braised Chicken	Chicken Cacciatore
Roast Pork Loin	Chicken Picatta / Fran�aise
Lemon Chicken with Mushrooms	Herb Roasted Chicken
Classic Baked Scrod	Chicken & Broccoli Alfredo
Pan Roasted Salmon	Teriyaki Chicken Stir-Fry
Herb Roasted Chicken	Shepard's Pie
Classic Meat Lasagna	Chicken & Broccoli Alfredo
Vegetable Lasagna	Roast Beef au Jus
Pasta with Meatballs	Veal and Peas add \$4 pp

Served Dinner Options

All served dinners come complete with warmed rolls & butter, salad, choice of pasta, or potato and vegetable and dessert. Vegetarian, vegan, gluten free & children's meals are available upon request.

Beef Tenderloin Napoleon	\$45	Surf And Turf 6oz. Filet /Baked Stuffed Shrimp	\$45
KING-CUT Prime Rib (min 10 pc)	\$50	Prosciutto Cured Salmon	\$30
English Cut Prime Rib with Natural Jus	\$42	Baked Stuffed Shrimp	\$36
Tequila-Lime Chicken with Pineapple Mango Salsa	\$30	Pan Seared Dayboat Scallops	\$45
Herb Crusted Roast Pork Tenderloin	\$30	Duck Confit Mushroom Risotto	\$40
Herb Roasted Chicken	\$30	Baked Rigatoni Ham, Lemon, Thyme & Cream	\$30
Chicken Marsala	\$30	French Rack Veal Chop	\$60
Chicken Picatta	\$30	French Onion Meatloaf Wild Mushroom Gravy	\$32
Thick Cut Pork Chop	\$35	Braised Beef Bavette	\$38
N.Y. Strip Steak	\$38	Chicken & Shrimp Jambalaya	\$32
8 oz Filet Mignon	\$42	Vegetable Lasagna	\$26
Cajun Ribeye	\$45	Vegetable Risotto	\$28
Center-Cut Swordfish	\$38	Wild Mushroom Risotto	\$30
Blackened Salmon	\$34	Burrata Ravioli with Spinach and Flank Steak	\$35
Classic Baked Scrod	\$30		



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